

# Harry Mann-Rath

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## SUMMARY

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Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

## SKILLS

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### Cuisine Styles

French • Pastry

### Kitchen Skills

Plating • Baking • Sauce-making • Butchery

### Operations

HACCP • Supplier Negotiation • Catering • Event Planning

### Soft Skills

Quality Control

## EXPERIENCE

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### Sous Chef — Parisian, Kozey and Powlowski (Aug 2014 - May 2022)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 150 guests with 95%+ client satisfaction.

### Sous Chef — Lind, Hand and Bergstrom (Feb 2019 - Present)

- Catered private events for up to 82 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

### Pastry Chef — Walter - Zulauf (Nov 2024 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Maintained food cost under 27% with vendor negotiations and waste controls.

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Nolan - Stehr College (2023)

## REFERENCES

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Alisha Halvorson — Manager — Grady.Raynor80@hotmail.com